



# Retail Food Establishment Inspection Report

Floyd County Health Department  
Telephone: 812-948-4726

X6060

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name <b>Kroger Co. #3960</b>	Telephone Number <b>812 948 2817</b>	Date of Inspection (mm/dd/yr) <b>8/1/2019</b>	PERMIT # <b>19-171</b>
Establishment Address (number and street, city, state, zip code) <b>200 New Albany Plaza New Albany, IN 47150</b>	<b>615 232 9557</b>		
Owner <b>Kroger Limited Partnership / Attn: Kroger Business License</b>	Purpose: <b>Routine</b>	Follow-up <b>YES</b>	Release Date <b>TODAY</b>
Owner's Address <b>P.O. Box 305103</b>	2. Follow-up	Summary of Violations: <b>C 6 NC 7 R 1</b>	
Person in Charge <b>Garrett Hillerich</b>	3. Complaint		
Responsible Person's E-mail	4. Pre-Operational	Menu Type (See back of page)	
Certified Food Manager <b>Garrett Hillerich (4/10/24)</b>	5. Temporary	1 2 3 4 5 <b>X</b>	
	6. HACCP		
	7. Other (list)		

- CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"
- VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
191	C		Observed undated cantelope pieces in deli walk-in	Today
204	C	R	Observed (2) deli employees handling cell phones	Today
294	C		Measured 3-comp sanitizer in deli at 0/ppm	1 week
295	C		Observed deli employee use an active brand knife to open boxes	Today
438	C		Observed unlabeled spray bottle in seafood cooler	Today
177	NC		Observed case of chips on deli dry stock floor	Today
202	NC		Observed dented can of olives not segregated in deli dry stock	Today
218	NC		Observed both rotisseries to be leaking when in use	1 month
297	NC		Observed the following pieces of equipment needing cleaned: 1) Fan bulb and spigots in customer dining area 2) Bulk ice interior in meat department 3) Retail cooler basin/catch pans at shredded cheese wall 4) Spray wall ceiling in produce fresh wall 5) Scoops on bulk wall	1 week
415	C		Observed gnats in deli BOH prep area	1 week
426	NC		Observed Coca-Cola selfserve unit to be dirty and broken	1 month
430	NC		Observed 1) light out in BOH walk-in freezer and 2) stained ceiling in dining	1 month
433	NC		Observed mop not properly hung to dry in cheese shop	Today

Received by (name and title printed): <b>Garrett Hillerich</b>	Inspected by (name and title printed): <b>A.J. Ingram (EHS)</b>
Received by (signature): 	Inspected by (signature): 
cc:	cc:







